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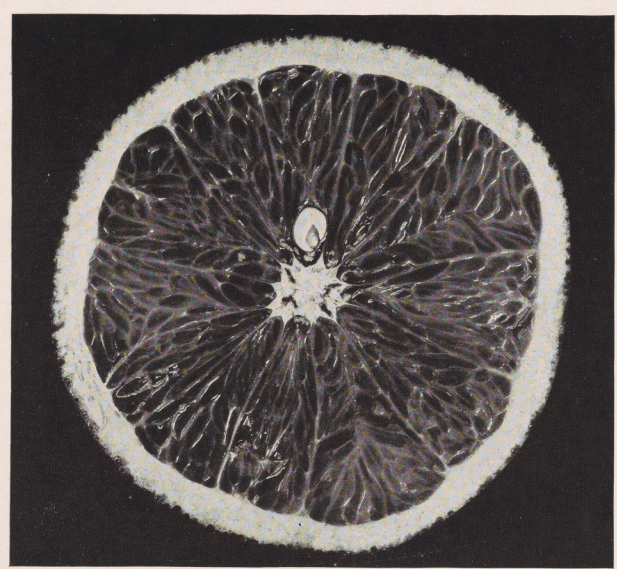
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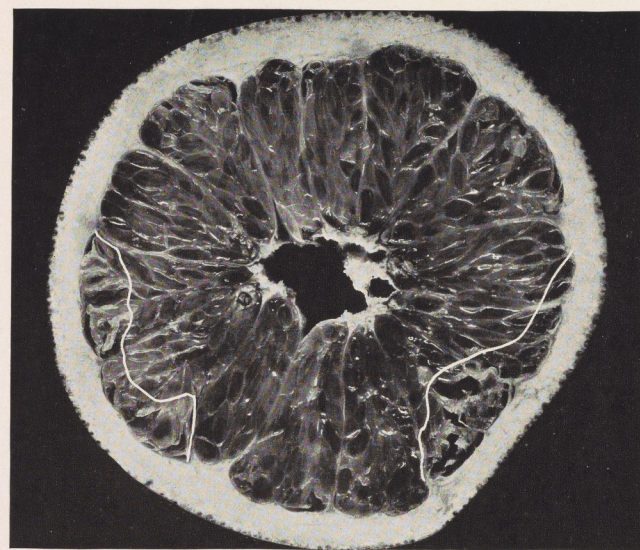


DRYNESS IN CITRUS FRUITS



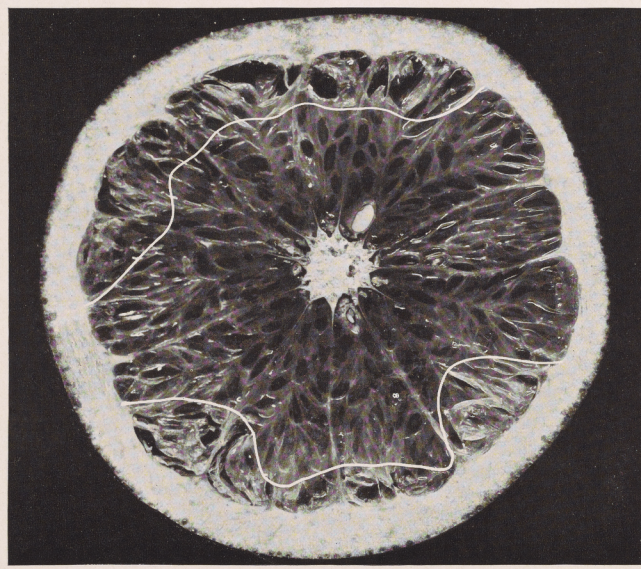
A sound grapefruit of a seedless variety

D-128



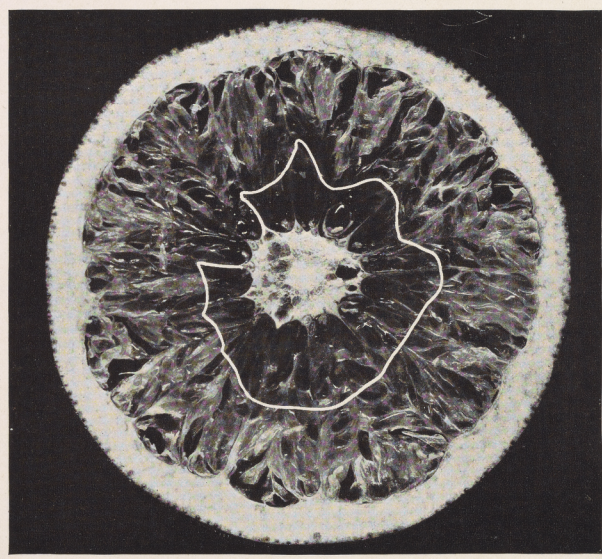
Grapefruit which is just passable with 17 per cent drying

D-130



Grapefruit showing 28 per cent drying

D-131



A badly dried grapefruit, showing 83 per cent drying

D-133

Shipments of citrus fruit are deemed adulterated under the provisions of the Federal food and drugs act, if there are present 15 per cent or more of fruits which, when cut in halves transversely, show a marked drying in 20 per cent or more of the exposed pulp. That is, a package of 100 fruits may legally contain only 15 fruits which have deteriorated as a result of freezing or any other cause of drying. Freezing causes loss in weight, owing to drying of the juices, and loss of food constituents. The housewife needs to guard against getting such fruit. Sound fruit is the heaviest in proportion to its size.

Prepared by Office of Cooperative Extension Work, Extension Service, in cooperation with the Food, Drug, and Insecticide Administration and the Bureau of Agricultural Economics, United States Department of Agriculture, Washington, D. C.